

THE BRIDGE

RESTAURANT

Nestling on the River Tyne, The Bridge combines decadent dining with stunning views of the Newcastle and Gateshead Quayside. A classic yet relaxed space to meet, socialise, dine & drink.

Continually evolving menus guided by seasonality and local produce. Visually exciting, honest dishes, inspired by both classic and unusual flavour combinations brought together by the skill of our kitchen team.

Alongside sensational food, we offer an extensive range of wines from around the world, including rare bottles. Suggested pairings can be found in the Wine List.

Continue your dining experience with a digestif in The Redwood Bar & Lounge, offering a compilation of captivating cocktails, an array of Whisky & carefully selected premium spirits.

A LA CARTE



TO SHARE

ARTISAN BREAD 1.50 *per person*
salted butter or olive oil & balsamic

MIXED MARINATED OLIVES 3.00

TO START

YORKSHIRE HAM & FOIE GRAS 5.95
gribiche textures, English mustard, fèves, pancetta

SEARED ORKNEY SCALLOPS (GF) 9.95
smoked cauliflower, black pudding, pancetta, jus dressing

ASPARAGUS ON TOAST (V) 6.95
yolk tempura, mushroom, pecorino, truffle

WATERMELON AND FETTLE CHEESE (V,GF) 4.95
balsamic, basil, romello tomatoes

GRILLED OCTOPUS (GF) 7.95
red cabbage, sweetcorn, lime, coriander

PEA GAZPACHO (V) 5.95
goats' cheese, lemon, mint, puffed rice

If you have any food allergies or intolerances, please inform a member of the team
If you are dining on an inclusive rate dishes marked with * carry a supplement price of £3.00 per person,
dishes marked with ** carry a supplement price of £5.00 per person



TO FOLLOW

GRESSINGHAM DUCK (GF) 17.95
orange, broccoli, violetta, almond

PORK BELLY & CHEEK (GF) 14.95
smoked mash, greens, sage, apple

HALIBUT & CHICKEN (GF) 19.95
fennel, saffron potatoes, samphire, caviar, vermouth butter sauce

LAMB RACK 18.95
shank, neck fillet cottage pie, peas, black olives

SEA TROUT (GF) 18.95
carroll's heritage potatoes, seaweed, white asparagus, pickled cucumber

WILD MUSHROOM & SQUASH PITHIVIER (V) 12.95
shallots & garden peas, mashed potatoes, fine beans, grain mustard cream sauce

FROM THE GRILL

10oz RIB-EYE STEAK 21.00 **

10oz SIRLOIN STEAK 23.00 **

FREE RANGE CHICKEN BREAST 15.95

grilled plum tomato, portobello mushroom, dressed rocket, onion rings, french fries

STEAK SAUCES 2.00 EACH
peppercorn sauce, chasseur, snail & parsley butter, garlic mayonnaise

SIDES 3.00 EACH

THICK CUT CHIPS

FRENCH FRIES

PARMESAN MASH

BUTTER HERITAGE POTATOES

CREAM SAVOY & BLACK PEPPER

HERB CHANTENAY CARROTS

HOUSE DRESSED SALAD

BROCCOLI & ALMONDS

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TO FINISH

70% CHOCOLATE DELICE 6.95

raspberry, crème fraîche, borage

PEANUT CHEESECAKE (GF) 6.95

popcorn, pepper tuille, salted caramel, beurre noisette crumb

TONKA BEAN SET CREAM (GF) 6.95

exotic fruits, dark rum

BRIOCHE & ORANGE PUDDING 6.95

marmalade ice cream, mint, bread sauce

STRAWBERRY BAKED ALASKA TO SHARE 8.95

strawberry ripple ice cream, Italian meringue, balsamic strawberry sauce

NORTHUMBERLAND CHEESE PLATE 8.95 *

fruit chutney & savoury biscuits

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COFFEE & COURVOISIER TREAT 10.95**ESPRESSO MARTINI 7.95****LIQUEUR COFFEE 7.95**

TEA

3.00 each

TRADITIONAL BREAKFAST BLEND

A comforting and full breakfast classic, with rich malty sweetness and vivid infusion of ruby colour. A tea with a lot of body and a light finish.

RED BUSH

A distinctive deep red colouring and a naturally sweet and slightly nutty flavour. Commonly drunk without milk, but with a slice of lemon or sweetened with honey.

ASSAM

Known for its body, briskness, malty flavour and strong bright colour.

LEMON, GINGER & GINSENG

Warm and rejuvenating. The natural ingredients used to make this herbal tea give a refreshing and invigorating taste.

EARL GREY

Light, crisp and refreshing. Served with lemon or honey.

CAMOMILE

A herbal tea made from camomile flowers, with calming and soothing effects, relieving tension or anxiety. Known to settle digestion, whilst ensuring a good nights sleep.

BLACKCURRANT

Pungent and fruity, made from the leaves and fruit of the Blackcurrant plant. A dark purple colour and full bodied taste, reminiscent of fresh berries.

PEPPERMINT

Naturally caffeine free, a light and refreshing herbal tea made from an infusion of peppermint.

GREEN TEA

Made from unfermented leaves, containing high concentration of powerful antioxidants.

DECAFFEINATED

Full of our traditional flavour, but without the caffeine.

COFFEE

ESPRESSO 2.50**CAFÉ AMERICANO 3.00****CAPPUCCINO 3.50****LATTE 3.50****FLAT WHITE 3.50****CAFÉ MOCHA 3.50****HOT CHOCOLATE 3.50****LIQUEUR COFFEE 7.50**

WINE

WHITE

CHARDONNAY, EL PICADOR
CENTRAL VALLEY, CHILE

A young, fresh Chardonnay with citrus and tropical notes on the nose. The palate is soft and rounded, with a subtle creamy edge and a nice freshness to balance it out.

175ml	250ml	BOTTLE
5.60	7.40	21.95

CHENIN BLANC, DRAKENSBERG
PAARL, SOUTH AFRICA V VG

Showing the tropical aromas and flavours of pineapple. The palate is light, crisp and dry with a refreshing zestiness and citrus flavours.

5.90	8.10	22.95
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PINOT GRIGIO 2015, VILLA SANDI
VINITO, ITALY

Light stone fruits, floral notes and a hint of lemon drops with a mineral core running through the wine leading to a crisp finish.

7.25	9.70	28.95
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CHARDONNAY, ROOK'S LANE
VICTORIA, AUSTRALIA

A delicious Chardonnay that delivers on flavour - rich and smooth with ripe fruit-salad flavours and a lovely creamy mouthfeel. *Paired with: Asparagus On Toast or Wild Mushroom & Squash Pithivier*

		23.95
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RIOJA BLANCO, BODEGAS MUERZA
RIOJA, SPAIN V VG

Fresh, light clean and attractive with floral, pineapple and grapefruit aromas. *Paired with: Pea Gazpacho*

		25.95
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VIIGNIER, LOS COCHES
CENTRAL VALLEY, CHILE

Classic Viognier character of apricots, peaches hints of pears and blossom. With a honey like finish. *Paired with: Halibut & Chicken*

		26.95
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SAUVIGNON BLANC, KURAKA
MARLBOROUGH, NEW ZEALAND

Beautiful aromas of tropical fruit with restrained crushed herb notes a zesty clean palate. *Paired with: Seared Orkney Scallops or Free Range Chicken Breast*

		31.00
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BASA, TELMO RODRIGUEZ
RUEDA, SPAIN V VG

An abundance of citrus and stoned fruits on the nose lead to a dry and elegant palate. The finish gives more lemony and green apple flavours and is highly refreshing. *Paired with: Grilled Octopus*

		31.00
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CHABLIS 2016, DOMAINE PHILIPPE TESTUT
BURGUNDY, FRANCE

An impressively rich bouquet with pronounced apple and citrus aromas. The palate is structured and complex with concentrated fruits and a steely minerality. *Paired with: Pork Belly & Cheek or Sea Trout*

		49.95
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ROSÉ WINE

CABERNET ROSÉ, EL PICADOR
CENTRAL VALLEY, CHILE

Vibrant pink with refreshing, crisp red berries and summer fruits. *Watermelon & Fettle Cheese*

5.60	7.40	21.95
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ZINFANDEL ROSÉ, ANGELS FLIGHT
CALIFORNIA, USA

Light to medium bodies, the full ripe flavours are well balanced with a refreshing mouthfeel and a slight crisp lingering finish.

6.75	9.00	27.00
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125ml measures also available. Please ask your server for further details.



WINE

RED

MERLOT, EL PICADOR
CENTRAL VALLEY, CHILE V VG

Hints of smoky plum and damson jam on the nose. A fruity, medium bodied palate with more plum flavours, a chocolatey note and a twist of spice. *Paired with: Yorkshire Ham & Foie Gras*

175ml	250ml	BOTTLE
5.60	7.40	21.95

PINOT NOIR, LAUTARUL
CREMOLE RECAȘ, ROMANIA

Plenty of red ripe fruits, strawberries and raspberries, fresh and crunchy with hints of spice. *Paired with: Lamb Rack*

5.90	8.10	22.95
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SHIRAZ, ROOKS LANE
VICTORIA, AUSTRALIA

The nose is all ripe berries, black cherries, vanilla and spice, the sweet fruit flavours rich and juicy, with blueberry and cherry characters and a deft touch of oak, signed off by a nice savoury aftertaste.

6.10	8.50	23.95
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PRIMITIVO DI SALENTO, AMANTI
PUGLIA, ITALY

Sun soaked damsons and blackberries deliver a fruit filled palate with soft tannins to reach a delicious finish. *Paired with: Gressingham Duck*

		26.95
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MALBEC, LAS PAMPAS
MENDOZA, ARGENTINA

This Malbec's complexity and French Oak and bottle ageing create an expressive and concentrated wine with tannins that reveal infinite sensations. A lovely fruit driven Malbec with ripe fruit and a soft, juicy aftertaste. *Paired with: 10oz Rib-Eye Steak*

		27.95
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MONTEPULCIANO D'ABRUZZO, TAVERNA NOVA, ROXAN
ABRUZZO, ITALY

Bright ruby in the glass, on the nose there are warm spice, ripe dark fruits and a note of dried herbs. The palate is fruity and soft, with more cherry fruit and a touch of chocolate on the finish.

		29.00
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CRianza, RIOJA VEGA
RIOJA, SPAIN V VG

An intense nose with aromas of black fruits and cinnamon with a well balance, fruity palate. *Paired with: 10oz Sirloin Steak*

		31.00
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LE PIGEOUT 2014, DOMAINE BRUNIER
REGIONAL FRENCH, FRANCE

Spicy and fruity on the nose, on the mouth its full flavoured and peppery with good structure.

		31.95
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BAROLO 2012, GIRIBALDI
PIEDMONT, ITALY

A ruby red colour with amaranth reflexes, an evident perception of good fruit appeals to the nose, dried berry and chocolate fruit with hints of flowers. Full body with soft silky tannins and a juicy finish.

		49.95
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125ml measures also available. Please ask your server for further details.



CHAMPAGNE & SPARKLING

CHAMPAGNE

125ml BOTTLE

VEUVE CLICQUOT YELLOW LABEL BRUT

11.95 69.00

CHAMPAGNE, FRANCE

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

VEUVE CLICQUOT ROSÉ

99.00

CHAMPAGNE, FRANCE

Coppery-orange colour. Expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh. Length and character define this Champagne.

DOM PERIGNON VINTAGE BRUT

199.00

CHAMPAGNE, FRANCE

Full bodied, elegant and rich in fruit and texture. The mousse is delightful and opulent with a richness and layers of brioche and white fruits. A long, slightly floral finish compliments the wine perfectly.

PROSECCO

PROSECCO PURE

5.20 29.95

VENETO, ITALY V VG

The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish.

PINOT GRIGIO ROSE

5.70 26.95

VETRIANO, ITALY

Refined, elegant and refreshing with aromas of freshly picked strawberries, hints of cream with red fruit nose.





THE
VERMONT
HOTEL

VERMONTHOTEL.CO.UK